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JOSE MARI

Taberna

Bar menu

cold

| | Pintxo | Ration |
|------------------------------------------------------------------|--------|--------|
| Bonito onion with pickle vinaigrette | 2,75€ | |
| Toast with marinated cod tartare and tomato puree | 2,95€ | |
| Ham toast with mayonnaise | 2,50€ | |
| Restyling of Egg with mayonnaise and marinated prawns | 2,50€ | |
| The marriage (pickled anchovy, salted anchovy, roasted pepers) | 2,95€ | |
| Crystal bread toast with artichokes with blue cheese and walnuts | 2,95€ | |
| Steak tartar of T-bone steak, Idiazabal and walnuts | 3,95€ | 19,95€ |
| Our Russian salad (top 10 best in Spain) | 3,95€ | 11,50€ |
| Cantabrian anchovies in oil | | 14,95€ |
| Tomato from the region with tuna and piparras (peppers) | | 14,50€ |
| Iberian ham (100gr) (paleta) | | 23,95€ |

hot

| | Pintxo | Ration |
|----------------------------------------------------------------------|--------|--------|
| Surf toast, Crystal bread with pesto chicken and roasted tomatoes | 2,95€ | |
| Focaccia with smoked cheese, leeks and Euskaltxerri bacon | 3,25€ | |
| Roasted pork bun with Perrens Sauce | 3,95€ | |
| Chorizo bread with truffle mayonnaise | 3,95€ | |
| Foie tart with quince jelly, Idiazabal, lime mayonnaise and beetroot | 5,95€ | |
| Creamy Iberian ham croquettes (2 pcs/8 pcs) | 2,75€ | 11,50€ |
| Creamy stuffed mussel croquettes (2 pcs/8 pcs) | 2,75€ | 11,50€ |
| Fried chistorra sausage | | 9,95€ |
| Our bravas potatoes | | 7,50€ |
| Traditional fried squid strips | | 10,50€ |
| Fried spicy piparra peppers with Añana salt | | 12,50€ |
| Fried spicy piparra peppers with Añana salt and iberian ham | | 14,50€ |
| Artichokes confit in pilpil sauce with Euskaltxerri bacon | 5,50€ | |
| Mushroom risotto with Idiazabal and iberian cured meats | 5,50€ | |
| Spider crab gratin | 7,50€ | 15,50€ |
| Cod in pilpil sauce with ratatouille of vegetables | 5,50€ | 18,50€ |
| Fried monkfish orly with aioli | 7,50€ | 18,50€ |
| Grilled pork ear with ajilimoji of paprika | 5,50€ | 11,95€ |
| Entrecôte laminated with chips and peppers | 7,95€ | 19,95€ |
| Pork cheeks in red wine with potato purée | 5,50€ | 16,95€ |
| Cod stewed omelette with pilpil sauce | 5,50€ | 14,95€ |

desserts

| | Pintxo | Ration |
|----------------------------------------------------------------|--------|--------|
| Brioche Torrija (French toast) soaked in cream and caramelised | 3,50€ | 7,50€ |
| Idiazabal cheese with quince and walnuts | | 7,50€ |

Dining menu

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|------------------------------------------------------------------------------|--------|
| Glass bread with tomato | 4,50€ |
| Iberian ham (100gr) (paleta) | 23,95€ |
| Our Russian salad (top 10 best in Spain) | 11,50€ |
| Creamy croquettes of Iberian ham (8 units) | 11,50€ |
| Creamy stuffed mussel croquettes (8 pcs) | 11,50€ |
| Tomato from the region with tuna and piparras (peppers) | 14,50€ |
| Txuleta steak tartar, Idiazabal and crunchy Carasatu | 19,95€ |
| Cantabrian anchovies in oil | 14,95€ |
| Country peppers or fried peppers (depending on season) with Iberian ham +2€. | 12,50€ |
| Santo Tomas fried txistorra sausage | 9,95€ |
| Ezkurtxerri pork pastrami with tartar sauce and pickles | 15,95€ |
| Fish soup (winter only) | 12,00€ |

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| Mushroom risotto with Idiazabal and Iberian mushrooms | 14,95€ |
| Artichokes confit in pilpil sauce with Euskaltxerri bacon and egg yolk | 14,95€ |
| Spider crab gratin | 15,50€ |
| Cod stewed omelette with pilpil sauce | 14,95€ |
| Cod in pilpil sauce with ratatouille of vegetables | 18,50€ |
| Fried monkfish Orly with aioli | 18,50€ |
| Grilled Alakrana tuna with roasted tomato tartare | 17,50€ |
| Pig's ear Jose Mari style with tximivasco | 11,95€ |
| Pork cheeks in red wine with potato purée | 16,95€ |
| Sliced entrecôte with chips and peppers | 19,95€ |

desserts

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|----------------------------------------------------------------|-------|
| Brioche Torrija (French toast) soaked in cream and caramelised | 7,50€ |
| Cured sheep's cheese cake | 7,50€ |
| Chocolate cake with Añana salt and AOVE olive oil | 7,50€ |
| Idiazabal cheese with quince and walnuts | 7,50€ |

Tasting menu

Gilda

Restyling of Egg with mayonnaise and marinated prawns

Marinated cod tartar toast with tomato purée

Roasted pork bun with Perrens Sauce

Spider crab gratin

Quince foie tart, Idiazabal, lime mayonnaise and beetroot

Brioche Torrija (French toast) soaked in cream and caramelised

28,50€

drink not included

VAT included

Finger food menu

(At least 2 people)

Tomato from the region with tuna and
piparras (peppers)

Creamy croquettes of Iberian ham

Artichoke with bacon and codfish cream

Mushroom risotto with Idiazabal
and iberian cured meats

Cod in pilpil sauce with
ratatouille of vegetables

Sliced entrecôte with chips and peppers

Brioche Torrija (French toast) soaked in cream
and caramelised

37€

includes water, cider and bread

VAT included